

2017 Black Boar Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

A dual-vineyard estate wine based on the rich, opulent fruit from the dynamic duo of Anderson Ranch and Wine Creek Ranch. The wine's name was inspired by the wild boars that are apt to roam our hillside vineyards who simply can't resist our tasty fruit. They are wild and "savage" - like our impeccable, bold Zinfandel.

THE VINTAGE

A wet winter set the stage for explosive canopy growth. Heat began to build in early June and sustained through summer yielding vigorous shoot and leaf growth. There was a bit of cooling, then one heat wave after another, bringing an early start to harvest. Yield was slightly lower this year with the benefit being exceptional flavor.

WINEMAKING NOTES

A winemaker's dream. Phased picking with all the fruit gently destemmed with no crushing and transferred to open-top fermenters or closed-top stainless steel for 3-7 days. Basket pressing on all lots with primary and secondary fermentation finishing in barrels. There's a high percentage of Petite Sirah in the 2017 vintage that brings in incredible color, structure, and alcohol balance. Due to this percentage, we were able to pick the Zinfandel a bit riper with loads of flavor intensity, embracing the exuberant nature of Zinfandel while avoiding any hot finish.

THE WINE

There's an incredibly deep violet color that welcomes you to a seductive nose of dark berry, spice, and an attractive accent of toasty oak. The wine has a wide array of fruit textures – fresh, jammy, dried – that speaks to the uniqueness of Dry Creek Valley Zinfandel. Pick up flavors of blackberry, mulberry, Bing cherry jam, za'atar, sage, and marjoram. Pairs nicely with bold flavors or grilled food. Try Mediterranean dishes, lamb or eggplant moussaka, Asiago, Pecorino, or even a flourless bittersweet chocolate torte if you're feeling festive. Lush and big, this wine projects a sense of confidence. Silky tannins for drinking now will easily extend to the cellar for seven to ten years (2026-2029).

TECHNICAL NOTES

HARVESTED | BOTTLED..... August 31 – September 21, 2017 | May 2, 2019
 APPELLATION..... Dry Creek Valley, Sonoma County
 VINEYARDS..... 66% Anderson Ranch, 34% Wine Creek Ranch; both CCOF-certified organic.
 COMPOSITION..... 79% Zinfandel, 21% Petite Sirah
 FERMENTATION..... Fermented in open-top barrels and stainless steel tanks.
 BARREL AGING..... 18 months in equal parts long air-dried (3-4 years) French and American oak of only medium to medium-long toast, 25% new
 PRODUCTION..... 662 cases
 STATS..... 14.9% ABV | pH 3.33 | TA 0.65
 RETAIL PRICE..... \$50
 WINEMAKER..... Hugh Chappelle

